



## OURSE PROGRAM: 20 LESSONS

- Presentation of French gastronomy (history, principles and rules)
- France and the local cuisine: French regional specialties
- The differences between the North and the South of the country
- Learn how to create a tasteful recipe with French culinary vocabulary to impress your guests.
- Visit to a local market with regional products:
   Learn to identify products and create full menus
- Learning materials included
- · Official CIR certificate















# OR SCHOL IN CANES





Our centre is situated in the heart of Cannes, adjacent to the main railway station and a stone throw from 'La Croisette' and the city's main beaches. The Institute has 19 bright, spacious and comfortable classrooms that can easily accomodate up to 15 students.

Each are equipped with airconditioning, state of the art interactive digital boards, white boards, video, audio and E-materials.

### RATE: 1589€

#### 20 LESSONS/WEEK

09:00 AM-12:15 PM
Mon-Tue-Wed-Thu-Fri
(1 lesson = 45 minutes)
+ 2 cooking classes with a chef



Extra cost : Administration fees : 90€ Optional cost : Return transfer : 45€

Furthermore, we would be glad also to arrange your accommodation during your stay, here are several options:

#### RESIDENTIAL



\*Price for a studio/night : 195€

### HÔTEL\*:

2 ★125€/night 3 ★155€/night 4 ★ 240€/night

\*Subject to availability

#### ACCOMMODATION\*

Residence are located downtown and only 5 mn walking distance from our school.

Here are some pictures (as example)

